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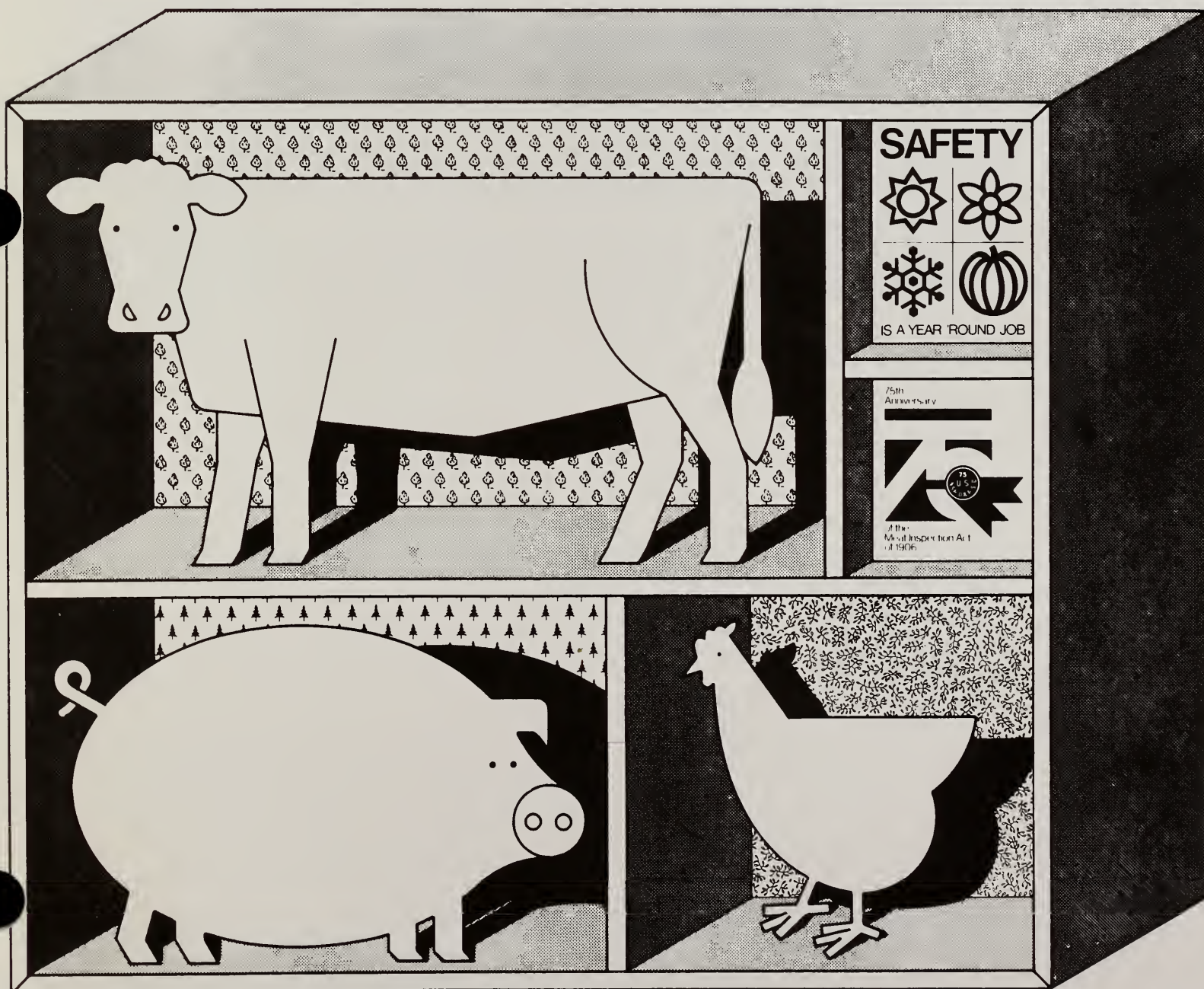
United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Meat and Poultry  
Inspection  
Program

April 1983

# Issuances of the Meat and Poultry Inspection Program



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CHECKLIST OF MPI BULLETINS





ACTION BY: Inspectors in Charge

INFORMATION FOR: Regional Directors, Area & Circuit Supervisory Personnel,  
Plant Management, and Interested Parties

Prior Labeling Approval System

Effective June 1, 1983, all inspectors in charge (IIC's) will be responsible for the approval of many new labels and labeling changes. By that time, each IIC should have received training in label approval from his/her Circuit Supervisor. In order to assure that proper labeling determinations are made, every IIC should have a copy of the labeling training guide titled Prior Labeling Approval System, the Labeling Policy Book, and a complete set of Standards and Labeling Division policy memoranda. To obtain any of the above materials, the Area Office should be contacted. Any questions regarding training or problems regarding the new field delegation program should be directed to Circuit Supervisors.

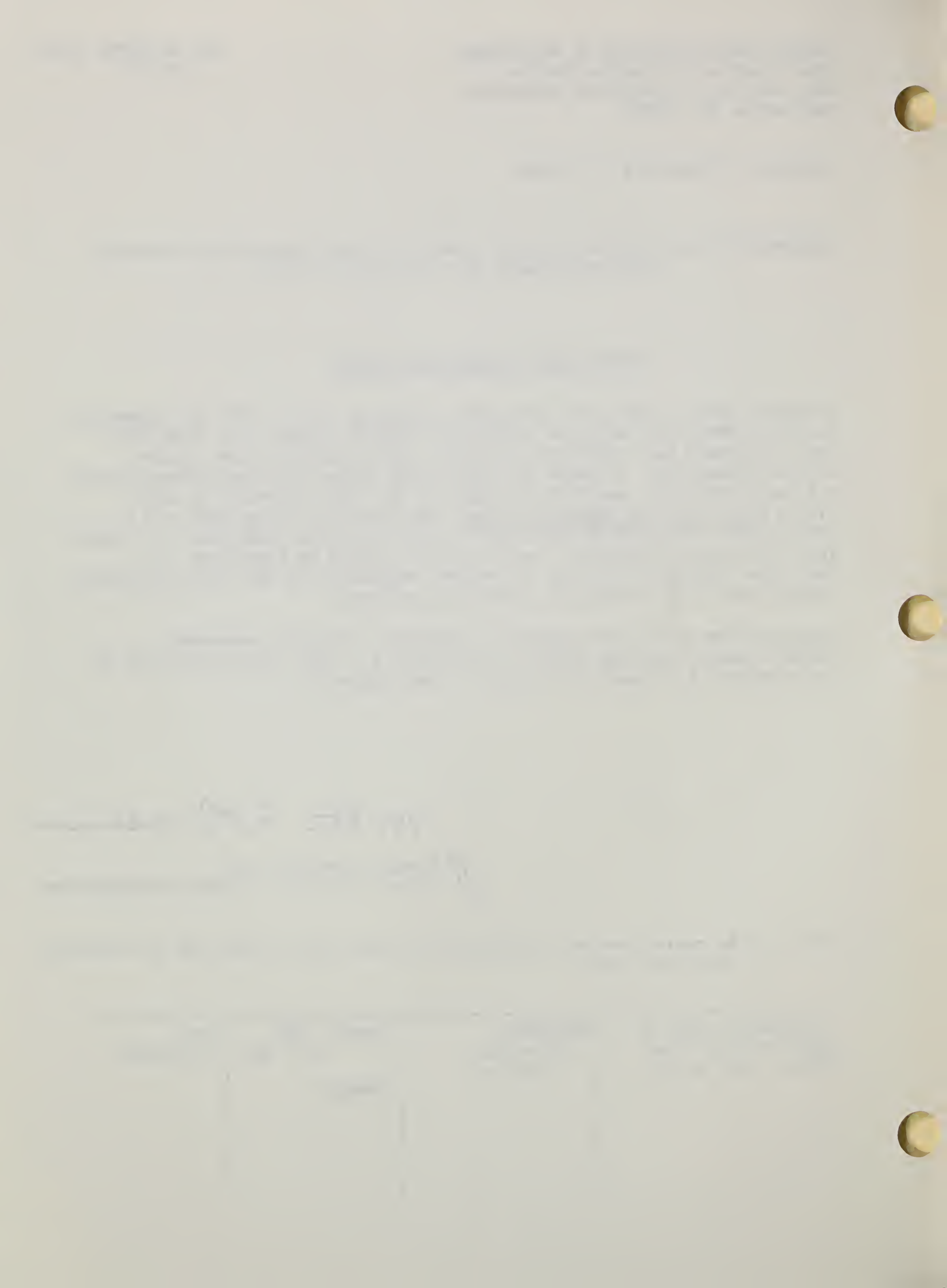
Participation in this new system is voluntary for plant management. Establishments have the option of submitting all labeling applications to the Standards and Labeling Division in Washington, DC.

*Walter L. Goodman*

*for* Deputy Administrator  
Meat and Poultry Inspection Operations

NOTE: To be reproduced and distributed by Regulations Office and RO according to indicated codes.

DISTRIBUTION: M90 by Regulations Office, M09-M12, M94 by RO	CATEGORY: F-Marking, Labeling	REGS: 306, 317, 381  MANUAL:	OPI: MPITS/SLD
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UNITED STATES DEPARTMENT OF AGRICULTURE  
Food Safety and Inspection Service  
Meat and Poultry Inspection  
Washington, D.C. 20250

## Meat and Poultry Inspection Manual

Date: April 1983

### MAINTENANCE INSTRUCTIONS

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Remove Page	Insert Page	Numbered
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CORRECTION: The cover sheet for the Meat and Poultry Inspection Manual Combined Changes for 1982 should be corrected to read "82-1 through 82-12."

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#### Pen and Ink Changes

Page 260o, first column, Section 22.63(b)(1), after first sentence, add the following: "Plants certified for slaughter/cut-up to FRG and/or U.K. are considered as meeting EEC requirements." .

Page 260o, second column, Section 22.66(a)(1), include as the first sentence the following: "Importer must obtain permit from New Zealand Ministry of Agriculture.".

THE UNIVERSITY OF CHICAGO

DEPARTMENT OF CHEMISTRY

PHYSICAL CHEMISTRY

LECTURE NOTES

BY

PROFESSOR

OF THE UNIVERSITY OF CHICAGO

PHYSICAL CHEMISTRY

LECTURE NOTES

BY

UNITED STATES DEPARTMENT OF AGRICULTURE  
Food Safety and Inspection Service  
Meat and Poultry Inspection  
Washington, DC 20250

MEAT AND POULTRY INSPECTION REGULATIONS

Date: APRIL 1983                      Change Number: 83-4

MAINTENANCE INSTRUCTIONS

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Insert Page (Numbered 83-4                      )

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SUBCHAPTER A - MEAT INSPECTION REGULATIONS

v and vi . . . . .	v and vi
17 and 18 . . . . .	17 and 18
84a, 85-88 . . . . .	84a, 84b, and 85-88
191, 192, and 192a . . . . .	191, 192, and 192a

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SUBCHAPTER C - POULTRY INSPECTION REGULATIONS

v and vi . . . . .	v and vi
23 and 24 . . . . .	23 and 24
65, 65a, and 66-68 . . . . .	65-68, 68a, and 68b
111 and 112 . . . . .	111 and 112

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Effective Dates:

Prior Labeling Approval  
System: 6/1/83

Importation of Meat and Poultry  
Products; Final Provisions:  
5/13/83



- 311.36 Coccidioidal granuloma.
- 311.37 Odors, foreign and urine.
- 311.38 Meat and meat byproducts from livestock which have been exposed to radiation.
- 311.39 Biological residues.

#### PART 312-OFFICIAL MARKS, DEVICES AND CERTIFICATES

- Sec.
- 312.1 General.
- 312.2 Official marks and devices to identify inspected and passed products of cattle, sheep, swine, or goats.
- 312.3 Official marks and devices to identify inspected and passed equine products.
- 312.4 Official ante-mortem inspection marks and devices.
- 312.5 Official seals for transportation of products.
- 312.6 Official marks and devices in connection with post-mortem inspection and identification of adulterated products and insanitary equipment and facilities.
- 312.7 Official import inspection marks and devices.
- 312.8 Official export inspection marks, devices, and certificates.
- 312.9 Official detention marks and devices.

#### PART 313-HUMANE SLAUGHTER OF LIVESTOCK

- Sec.
- 313.1 Livestock pens, driveways, and ramps.
- 313.2 Handling of livestock.
- 313.5 Chemical; carbon dioxide.
- 313.15 Mechanical; captive bolt.
- 313.16 Mechanical; gunshot.
- 313.30 Electrical; stunning with electric current.
- 313.50 Tagging of equipment, alleyways, pens or compartments to prevent inhumane slaughter or handling in connection with slaughter.
- 313.90 Extension of implementation date.

#### PART 314-HANDLING AND DISPOSAL OF CONDEMNED OR OTHER INEDIBLE PRODUCTS AT OFFICIAL ESTABLISHMENTS

- Sec.
- 314.1 Disposition of condemned products at official establishments having tanking facilities; sealing of tanks.
- 314.2 Tanking and other facilities for inedible products to be separate from edible product facilities.
- 314.3 Disposition of condemned products at official establishments having no tanking facilities.
- 314.4 Suppression of odors in preparing inedible products.
- 314.5 Inedible rendered fats prepared at official establishments.
- 314.6 Inedible fats from outside official establishments.
- 314.7 Carcasses of livestock condemned on ante-mortem inspection not to pass through edible product areas.
- 314.8 Dead animal carcasses.
- 314.9 Specimens for educational, research, and other nonfood purposes; permits for, required.
- 314.10 Livers condemned because of parasitic infestation and other causes; conditions for disposal for purposes other than human food.
- 314.11 Handling of certain condemned products for purposes other than human food.



PART 315-RENDERING OR OTHER DISPOSAL OF  
CARCASSES AND PARTS PASSED FOR COOKING

Sec.

- 315.1 Carcasses and parts passed for cooking; rendering into lard, rendered pork fat, or tallow.
- 315.2 Carcasses and parts passed for cooking; utilization for food purposes after cooking.
- 315.3 Disposal of products passed for cooking if not handled according to this part.

PART 316-MARKING PRODUCTS AND THEIR CONTAINERS

Sec.

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- 316.2 Approval required for official marks.
- 316.3 Use of official marks prohibited except under supervision of Program employee; removal of official marks, when required.
- 316.4 Marking devices; to be furnished by official establishments; control of.
- 316.5 Branding ink; to be furnished by official establishments; approved by Program; color.
- 316.6 Products not to be removed from official establishments unless marked in accordance with the regulations.
- 316.7 Marking devices not to be false or misleading; style and size of lettering; approval required.
- 316.8 Unmarked inspection products; moved between official establishments; moved in commerce.
- 316.9 Products to be marked with official marks.
- 316.10 Marking of meat food products with official inspection legend and ingredient statement.
- 316.11 Special markings for certain meat food products.
- 316.12 Marking of equine carcasses and parts thereof.
- 316.13 Marking of outside containers.
- 316.14 Marking tank cars and tank trucks used in transportation of edible products.
- 316.15 Marking outside containers of inedible grease, etc.
- 316.16 Custom prepared products to be marked "Not for Sale."

PART 317-LABELING, MARKING DEVICES, AND CONTAINERS

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- 317.1 Labels required; supervision by Program employee.
- 317.2 Labels: definition; required features.
- 317.3 Approval of abbreviations of marks of inspection; preparation of marking devices bearing inspection legend without advance approval prohibited; exception.
- \* 317.4 Labeling to be approved by Administrator. \*
- \* 317.5 Generically approved labeling. \*
- 317.6 Approved labels to be used only on products to which they are applicable.
- 317.7 Products for foreign commerce; printing labels in foreign language permissible; other deviations.
- 317.8 False or misleading labeling or practices generally; specific prohibitions and requirements for labels and containers.
- 317.9 Labeling of equine products.

§ 306.1 Designation of circuit supervisor and assistants.

The Administrator shall designate a circuit supervisor of the inspection in each circuit, and assign to said inspector such assistants as may be necessary.

§ 306.2 Program employees to have access to establishments.

For the purpose of any examination or inspection necessary to prevent the use in commerce of any adulterated product, Program employees shall have access at all times, by day or night, whether the establishment is operated or not, to every part of any official establishment to which they are assigned. Access to establishments is also authorized in accordance with section 202 of the Act and the regulations in Part 320 of this subchapter.

§ 306.3 Badge as identification of inspectors.

Each inspector will be furnished with a numbered official badge, which he shall not allow to leave his possession, and which he shall wear in such manner and at such times as the Administrator may prescribe. This badge shall be sufficient identification to entitle him to admittance at all regular entrances and to all parts of the establishment and premises to which he is assigned.

§ 306.4 Assignment of Program employees where members of family employed; soliciting employment; procuring product from official establishments.

(a) Except as specifically authorized by the Administrator, no Program employee shall be detailed for duty at an establishment where any member of his family is employed by the operator of the establishment, or any tenant or subsidiary of such operator nor shall any circuit supervisor or other employee acting in a supervisory capacity be continued on duty at a circuit where any member of his family is so employed at any establishment under his jurisdiction. Program employees are forbidden to solicit, for any person, employment at any official establishment, or by any officer, manager, or employee thereof.

(b) Program employees shall not procure product from any official establishment or any other establishment if its operations or products are inspected or regulated under the Poultry Products Inspection Act or the Agricultural Marketing Act of 1946, as amended, or any other law administered by the Department unless the store or outlet from which the purchase is made is open to the general public and the price paid by such employee is the same as the price paid by the general public. Program employees must pay, and obtain receipts for money paid to such establishments for all such product and keep such receipts subject to inspection by supervisory employees or other authorized Department employees.

§ 306.5 Appeals.

\* Any appeal from a decision of any Program employee shall be made to his/her  
\* immediate supervisor having jurisdiction over the subject matter of the appeal,  
\* except as otherwise provided in the applicable rules of practice. Denial  
\* of a labeling application by the inspector-in-charge shall not constitute a  
\* basis for an appeal under this section. \*



## PART 307-FACILITIES FOR INSPECTION

AUTHORITY: The provisions of this Part 307 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.), and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962, (7 U.S.C. 450); Act of July 24, 1919, (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

### § 307.1 Facilities for Program employees.

Office space, including necessary furnishings, light, heat, and janitor service, shall be provided by official establishments, rent free, for the exclusive use for official purposes of the inspector and other Program employees assigned thereto. The space set aside for this purpose shall meet with approval of the circuit supervisor and shall be conveniently located, properly ventilated and provided with lockers suitable for the protection and storage of Program supplies and with facilities suitable for Program employees to change clothing if such clothes changing facilities are deemed necessary by the circuit supervisor. At the discretion of the Administrator, small plants requiring the services of less than one full time inspector need not furnish facilities for Program employees as prescribed in this section, where adequate facilities exist in a nearby convenient location. Laundry service for inspectors' outer work clothing shall be provided by each establishment.

### § 307.2 Other facilities and conditions to be provided by establishment.

When required by the circuit supervisor, the following facilities and conditions, and such others as may be found to be essential to efficient conduct of inspection and maintenance of sanitary conditions, shall be provided by each official establishment:

(a) Satisfactory pens, equipment, and assistants for conducting ante-mortem inspection and for separating, marking and holding apart from passed livestock those marked "U.S. suspect" and those marked "U.S. condemned" (pens, alleys, and runways shall be paved, drained, and supplied with adequate hose connections for cleanup purposes);

(b) Sufficient light to be adequate for proper conduct of inspection;

(c) Racks, receptacles, or other suitable devices for retaining such parts as the head, tongue, tail, thymus gland, and viscera, and all parts and blood to be used in the preparation of meat food products or medical products, until after the post-mortem examination is completed, in order that they may be identified in case of condemnation of the carcass; equipment, trucks, and receptacles for the handling of viscera of slaughtered animals so as to prevent contact with the floor; and trucks, racks, marked receptacles, tables, and other necessary equipment for the separate and sanitary handling of carcasses or parts passed for cooking;

(d) Tables, benches, and other equipment on which inspection is to be performed, of such design, material, and construction as to enable Program employees to conduct their inspection in a ready, efficient and clean manner;

(e) Watertight metal trucks or receptacles for holding and handling diseased carcasses and parts, so constructed as to be readily cleaned; such

(§ 317.3(b) continued)

representation thereof, for use on any product without the written authority therefor of the Administrator. However, when any sample label, brand, or other marking device is approved by the Administrator, new supplies of such labels and new brands and other marking devices of a character exactly similar to such approved sample may be procured, made, or prepared, for use in accordance with the regulations in this subchapter, without further approval by the Administrator.

\* § 317.4 Labeling to be approved by Administrator. \*

\* (a) No labeling shall be used on any product until it has been approved \*  
\* in its final form by the Administrator. For the convenience of the establish- \*  
\* ment, sketches or proofs of new labeling may be submitted in triplicate to \*  
\* the Standards and Labeling Division, Meat and Poultry Inspection Technical \*  
\* Services, in Washington, D.C., for approval, and the preparation of final \*  
\* labeling deferred until such approval is obtained. "Sketch" labeling is a \*  
\* printer's proof or other copy which clearly shows all labeling material, \*  
\* size, location, and an indication of final color. All final labeling shall \*  
\* be submitted in triplicate to the Standards and Labeling Division for \*  
\* approval, except where such approval may be obtained from the inspector-in- \*  
\* charge as specified in this section or where generic approval is granted as \*  
\* specified in § 317.5. Any establishment that wishes to submit any labeling \*  
\* to the Standards and Labeling Division, Meat and Poultry Inspection Technical \*  
\* Services, Washington, D.C., for approval may do so. \*

(b) In case of lithographed labels, paper takeoffs in lieu of sections of the metal containers shall be submitted for approval. Such paper takeoffs shall not be in the form of a negative but shall be a complete reproduction of the label as it will appear on the package, including any color scheme involved. In case of fiber containers, printed layers, such as the kraft paper sheet, shall be submitted for approval in lieu of the complete container.

(c) Inserts, tabs, liners, pasters, and like devices containing printed or graphic matter and for use on, or to be placed within, containers and coverings of product shall be submitted for approval in the same manner as provided for labels in paragraph (a) of this section, except that inspector in charge may permit use of such devices which contain no reference to product and bear no misleading feature.

\* (d) Application may be made, consistent with the requirements of this \*  
\* section, for a temporary approval for the use of a label or other labeling \*  
\* that may otherwise be deemed deficient in some particular. Temporary \*  
\* approvals may be granted by the Standards and Labeling Division for a period \*  
\* not to exceed 180 calendar days. Such an approval may be granted if (1) the \*  
\* proposed labeling would not misrepresent the product; (2) use of the labeling \*  
\* would not present any potential health, safety, or dietary problems to the \*  
\* consumer; (3) denial of the request would create undue economic hardship; and \*  
\* (4) an unfair competitive advantage would not result from the granting of the \*  
\* temporary approval. Temporary approvals may not be extended unless the \*  
\* applicant demonstrates that new circumstances, meeting the above criteria, \*  
\* have developed since the original temporary approval was granted. \*

\* (e) Inspector-in-charge may approve labeling in certain cases. \*

\* (1) At the request of the official establishment, the inspector-in- \*  
\* charge may approve labeling, listed in paragraph (e)(3) of this section, \*  
\* which has not been submitted to the Standards and Labeling Division: \*



\* Provided, That the labeling is so used as not to be false or misleading, and  
\* that all approvals are issued in writing in response to formal applications,  
\* and that copies of the approved applications are forwarded by the  
\* inspector-in-charge for filing and possible audit to the Standards and  
\* Labeling Division, Meat and Poultry Inspection Technical Services, Food  
\* Safety and Inspection Service, U.S. Department of Agriculture, Washington,  
\* D.C. 20250.

\* (2) Denial of a labeling application by the inspector-in-charge  
\* precludes use of the labeling unless and until authorization is obtained  
\* under paragraph (a) of this section.

\* (3) The inspector-in-charge may approve: (i) Final labeling of  
\* labeling already approved in sketch or proof form by the Standards and  
\* Labeling Division and the final labeling is prepared without modification or  
\* with only minor modification as described in paragraph (e)(3)(iii) or as  
\* described in §317.5;

\* (ii) Labeling for single ingredient products (such as steak or lamb  
\* chops) which do not contain quality claims (such as "blue ribbon" or  
\* "choice"), negative claims (such as "no sugar added"), geographical claims,  
\* nutritional claims, guarantees, or foreign language;

\* (iii) Any label or other labeling which has already been approved but  
\* which contains one or more minor modifications, as set forth in this sub-  
\* paragraph: Provided, That in the opinion of the inspector-in-charge, all  
\* mandatory information remains sufficiently prominent and the labeling as  
\* modified is so used as not to be false or misleading:

\* (A) Brand name changes: Provided, That there are no design changes, the  
\* brand name does not use a term that connotes quality or other product  
\* characteristics, the brand name has no geographic significance, and the brand  
\* name does not affect the name of the product;

\* (B) The deletion of the word "new" on new product labeling;

\* (C) The addition, deletion, or amendment of handling instructions:  
\* Provided, That the change is consistent with §317.2 of this subchapter;

\* (D) Changes reflecting a change in the quantity of an ingredient shown  
\* in the formula without a change in the order of predominance shown on the  
\* label: Provided, That the change in quantity of ingredients complies with  
\* any minimum or maximum limits for the use of such ingredients prescribed in  
\* Parts 318 and 319 of this subchapter;

\* (E) Changes in the color of the labeling: Provided, That the inspector-  
\* in-charge is satisfied that sufficient contrast and legibility remain; or

\* (F) A change in the product vignette: Provided, That the change does  
\* not affect mandatory labeling information;

\* (iv) Labeling for containers of meat and meat food products sold under  
\* contract specifications to Federal Government agencies, when such product is  
\* not offered for sale to the general public: Provided, That the contract  
\* specifications include specific requirements with respect to labeling, and  
\* are made available to the inspector-in-charge;

\* (v) Labels for shipping containers which contain fully labeled immediate  
\* containers;

\* (vi) Labeling for products not intended for human food: Provided, That  
\* they comply with Part 325 of this subchapter;

\* (vii) Meat inspection legends, which comply with Parts 312 and 316 of  
\* this subchapter; and

\* (viii) Meat carcass ink brands, and meat food product ink and burning  
\* brands, which comply with Parts 312 and 316 of this subchapter.



§ 317.5 Generically approved labeling.

(a) Labeling which is generically approved under paragraph (b) of this section is approved for use without additional authorization, provided the labeling shows all mandatory information in a sufficiently prominent manner and is not otherwise false or misleading in any particular. Any determination by the inspector-in-charge that labeling being used in accordance with paragraph (b) of this section is false or misleading or that labeling alleged by an establishment to be approved under paragraph (b) of this section which the inspector-in-charge determines is not so approved, shall preclude the use of the labeling and said determination shall remain in effect unless and until an alternative decision is made by the Standards and Labeling Division. A copy of any labeling to be used in accordance with paragraph (b) of this section shall be supplied to the inspector-in-charge prior to its use.

(b) Labeling which has previously been approved but which contains the following modifications is generically approved and may be used in conformity with the requirements of paragraph (a) of this section:

(1) All features of the labeling are proportionately enlarged or reduced: Provided, That all minimum size requirements specified in applicable regulations are met and the labeling is legible;

(2) There is substitution of such abbreviations as "lb." for "pound," or "oz." for "ounce," or the word "pound" or "ounce" is substituted for the abbreviation;

(3) A master or stock label has been approved from which the name and address of the distributor are omitted and such name and address are applied before being used (in such case, the words "prepared for" or similar statement must be shown together with the blank space reserved for the insertion of the name and address when such labels are offered for approval);

(4) During holiday seasons, wrappers or other covers bearing floral or foliage designs or illustrations of rabbits, chicks, fireworks, or other emblematic holiday designs are used with approved labeling (the use of such designs will not make necessary the application of labeling not otherwise required);

(5) There is a change in the language or the arrangement of directions pertaining to the opening of containers or the serving of the product;

(6) The addition, deletion, or amendment of a coupon, a cents-off statement, cooking instructions, packer product code information, or UPC product code information.

(7) Any change in the name or address of the packer, manufacturer, or distributor that appears in the signature line;

(8) Any change in the net weight: Provided, That the size of the net weight statement complies with §317.2 of this subchapter;

(9) The addition, deletion, or amendment of recipe suggestions for the product;

(10) Any changes in punctuation;

(11) Newly assigned or revised establishment numbers for a particular establishment for which use of the labeling has been approved by the Standards and Labeling Division or the inspector-in-charge assigned to that establishment;

(12) The addition or deletion of open dating information; or

(13) A change in the type of packaging material on which the label is printed.

§ 317.6 Approved labels to be used only on products to which they are applicable.

Labels shall be used only on products for which they are approved, and only if they have been approved for such products in accordance with § 317.3: Provided, That existing stocks of labels approved prior to the effective date of this section and the quantity of which has been identified to the circuit supervisor as being in storage on said date at the official establishment or other identified warehouse for the account of the operator of the official establishment may be used until such stocks are exhausted, but not later than 1 year after the effective date of this section unless such labels conform to all the requirements of this part and Part 319 of this subchapter. The Administrator may upon the show of good cause grant individual extension of time as he deems necessary.

§ 317.7 Products for foreign commerce; printing labels in foreign language permissible; other deviations.

Labels to be affixed to packages of products for foreign commerce may be printed in a foreign language and may show the statement of the quantity of contents in accordance with the usage of the country to which exported and other deviations from the form of labeling required under this part may be approved for such product by the Administrator in specific cases: Provided,

(a) That the proposed labeling accords to the specifications of the foreign purchaser.

(b) That it is not in conflict with the laws of the country to which the product is intended for export, and

(c) That the outside container is labeled to show that it is intended for export; but if such product is sold or offered for sale in domestic commerce, all the requirements of this subchapter apply. The inspection legend and the establishment number shall in all cases appear in English but in addition, may appear literally translated in a foreign language.

§ 317.8 False or misleading labeling or practices generally; specific prohibitions and requirements for labels and containers.

(a) No product or any of its wrappers, packaging, or other containers shall bear any false or misleading marking, label, or other labeling and no statement, word, picture, design, or device which conveys any false impression or gives any false indication of origin or quality or is otherwise false or misleading shall appear in any marking or other labeling. No product shall be wholly or partly enclosed in any wrapper, packaging, or other container that is so made, formed, or filled as to be misleading.

(b) The labels and containers of product shall comply with the following provisions, as applicable:

(1) Terms having geographical significance with reference to a locality other than that in which the product is prepared may appear on the label only when qualified by the word "style," "type," or "brand," as the case may be, in the same size and style of lettering as in the geographical term, and accompanied with a prominent qualifying statement identifying the country, State, Territory, or locality in which the product is prepared, using terms appropriate to effect the qualification. When the word "style" or "type" is used, there



(§ 317.8(b)(1) continued)

must be a recognized style or type of product identified with and peculiar to the area represented by the geographical term and the product must possess the characteristics of such style or type, and the word "brand" shall not be used in such a way as to be false or misleading: Provided, That a geographical term which has come into general usage as a trade name and which has been approved by the Administrator as being a generic term may be used without the qualifications provided for in this paragraph. The terms "frankfurter," "vienna," "bologna," "lebanon bologna," "braunschweiger," "thuringer," "genoa," "leona," "berliner," "holstein," "gotegorg," "milan," "polish," "Italian" and their modifications, as applied to sausages, the terms "brunswick" and "irish" as applied to stews and the term "boston" as applied to pork shoulder butts need not be accompanied with the word "style," "type," or "brand," or a statement identifying the locality in which the product is prepared.

(2) Such terms as "farm" or "country" shall not be used on labels in connection with products unless such products are actually prepared on the farm or in the country: Provided, That, if the product is prepared in the same way as on the farm or in the country these terms, if qualified by the word "style" in the same size and style of lettering, may be used: Provided, further, That the term "farm" may be used as part of a brand designation when qualified by the word "brand" in the same size and style of lettering, and followed with a statement identifying the locality in which the product is prepared: And Provided further, that the provisions of this subparagraph shall not apply to products prepared in accordance with § 319.106 of this subchapter. Sausage containing cereal shall not be labeled "farm style" or "country style," and lard not rendered in an open kettle shall not be designated as "farm style" or "country style."

(3) The requirement that the label shall contain the name and place of business of the manufacturer, packer, or distributor shall not relieve any establishment from the requirement that its label shall not be misleading in any particular.

(4) The term "spring lamb" or "genuine spring lamb" is applicable only to carcasses of new-crop lambs slaughtered during the period beginning in March and terminating not beyond the close of the week containing the first Monday in October.

(5) (i) Coverings shall not be of such color, design, or kind as to be misleading with respect to color, quality, or kind of product to which they are applied. For example, transparent or semitransparent coverings for such articles as sliced bacon or fresh (uncooked) meat and meat food products shall not bear lines or other designs of red or other color which give a false impression of leanness of the product. Transparent or semitransparent wrappers, casings, or coverings for use in packaging cured, cured and smoked, or cured and cooked sausage products, and sliced ready-to-eat meat food products may be color tinted or bear red designs on 50 percent of such wrapper or covering: Provided, That the transparent or semitransparent portion of the principal display panel is free of color tinting and red designs: And provided further, That the principal display panel provides at least 20 percent unobstructed clear space, consolidated in one area so that the true nature and color of the product is visible to the consumer.

(ii) Packages for sliced bacon that have a transparent opening shall be designed to expose, for viewing, the cut surface of a representative slice. Packages for sliced bacon which meet the following specifications will be accepted as meeting the requirements of this subparagraph provided the enclosed bacon is positioned so that the cut surface of the representative slice can be visually examined:

(§ 317.8(b)(5)(ii) continued)

(a) For shingle-packed sliced bacon, the transparent window shall be designed to reveal at least 70 percent of the length (longest dimension) of the representative slice, and this window shall be at least 1 1/2 inches wide. The transparent window shall be located not more than five-eighths inch from the top or bottom edge of a 1-pound or smaller package and not more than three-fourths inch from either the top or bottom edge of a package larger than 1 pound.

(b) For stack-packed sliced bacon, the transparent window shall be designed to reveal at least 70 percent of the length (longest dimension) of the representative slice and be at least 1 1/2 inches wide.

(6) The word "fresh" shall not be used on labels to designate product which contains any sodium nitrate, sodium nitrite, potassium nitrate, or potassium nitrite, or which has been salted for preservation.

(7) No ingredient shall be designated on the label as a spice, flavoring, or coloring unless it is a spice, flavoring, or coloring, as the case may be, except that spice may be considered to be flavoring as provided in § 317.2

(f)(1)(i). An ingredient that is both a spice and a coloring, or both a flavoring and a coloring, shall be designated as "spice and coloring," or "flavoring and coloring," as the case may be, unless such ingredient is designated by its specific name.

(8) As used on labels of product, the term "gelatin" shall mean (i) the jelly prepared in official establishments by cooking pork skins, tendons, or connective tissue from inspected and passed product, and (ii) dry commercial gelatin or the jelly resulting from its use.



(§ 327.8 continued)

trucks, chutes, platforms, racks, tables, tools, utensils, and all other devices used in moving and handling any product offered for importation into the United States, shall be maintained in a sanitary condition.

§ 327.9 Burlap wrapping for foreign meat.

Burlap shall not be used as a wrapping for foreign meat unless the meat is first wrapped with a good grade of paper or cloth of a kind which will prevent contamination with lint or other foreign material.

§ 327.10 Samples; inspection of consignments; refusal of entry; marking.

(a) Program inspectors may take, without cost to the United States, for laboratory examination, samples of any product which is subject to analysis, from each consignment offered for importation, except that such samples shall not be taken of any product offered for importation under § 327.16.

(b) The outside containers of all products offered for importation from any foreign country and accompanied with a foreign inspection certificate as required by this part, which, upon inspection by Program inspectors, are found not to be adulterated or misbranded and to be otherwise eligible for entry into the United States under this part, or the products themselves if not in containers, shall be marked with the official inspection legend prescribed in § 312.7 of this subchapter. Such inspection legend shall be placed upon the containers only after completion of official import inspection and product acceptance. All products so marked, in compliance with this part, shall be admitted into the United States, insofar as such admittance is regulated under the Act.

(c) If the inspection of the portion of product withdrawn from a consignment indicates that the consignment is adulterated or misbranded or otherwise is not eligible for entry under this part, the consignment shall be identified as "U.S. Refused Entry" and handled as prescribed in § 327.13(a).

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§ 327.11 Receipts to importers for import product samples.

In order that importers may be assured that samples of foreign products collected for laboratory examination are to be used exclusively for that purpose, official receipts shall be issued and delivered to importers, or their agents, by inspectors for all samples of foreign products collected. The official receipt shall be prepared in duplicate, over the signature of the inspector who collects the samples, and shall show the name of the importer, country of origin, quantity and kind of product collected, date of collection, and that the sample was collected for laboratory examination. The duplicate copy of the receipt shall be retained by inspectors in charge as their office record.

§ 327.12 Foreign canned or packaged products bearing trade labels; sampling and inspection.

(a) Samples of foreign canned or packaged products bearing on their immediate containers trade labels which have not been approved under § 317.3 of this subchapter shall be collected and forwarded to the laboratory by the



Program inspector for examination, and the products shall be held pending receipt of the report of the laboratory findings and the results of the examination of trade labels and the marks on shipping containers.

(b) Foreign canned or packaged products bearing trade labels and other markings which have been approved under § 317.3 of this subchapter shall be inspected for soundness and checked for net weight. Samples may be collected for laboratory examination, but the products may be released under Customs' bond pending the report of laboratory findings.

(c) A sample shall be taken from each consignment of foreign canned products or packaged products. The method of sample selection and the sample size shall be prescribed in instructions to Program employees.<sup>1/</sup>

§ 327.13 Foreign products offered for importation; reporting of findings to Customs; handling of articles refused entry.

(a)(1) Program inspectors shall report their findings as to any product which has been inspected in accordance with this Part, to the Director of Customs at the original port of entry where the same is offered for clearance through Customs inspection.

(2) When product has been identified as "U.S. refused entry," the inspector shall request the Director of Customs to refuse admission to such product and to direct that it be exported by the owner or consignee within the time specified in this section, unless the owner or consignee, within the specified time, causes it to be destroyed by disposing of it under the supervision of a Program employee so that the product can no longer be used as human food, or by converting it to animal food uses, if permitted by the Food and Drug Administration. The owner or consignee of the refused entry product shall not transfer legal title to such product, except to a foreign consignee for direct and immediate exportation, or to an end user, e.g., an animal food manufacturer or a renderer, for destruction for human food purposes. "Refused entry" product must be delivered to and used by the manufacturer or renderer within the 45-day time limit. Even if such title is illegally transferred, the subsequent purchaser will still be required to export the product or have it destroyed as specified in the notice under paragraph (a)(5) of this section.

(3) No lot of product which has been refused entry may be subdivided during disposition pursuant to subparagraph (2) of this paragraph, except that removal and destruction of any damaged or otherwise unsound product from a lot destined for reexportation is permitted under supervision of USDA prior to exportation. Additionally, such refused entry lot may not be shipped for export from any port other than that through which the product came into the United States, without the expressed consent of the Administrator based on full information concerning the product's disposition, including the name of the vessel and the date of export. For the purposes of this paragraph, the term "lot" shall refer to that product identified on MP Form 410 in the original request for inspection for importation pursuant to § 327.5.

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<sup>1/</sup> The instructions may be obtained, upon request from Technical Services, Meat and Poultry Inspection, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.

(§ 327.13(a) continued)

(4) Product which has been refused entry solely because of misbranding, in lieu of exportation or destruction pursuant to subparagraph (2) of this paragraph, may be brought into compliance with the requirements of this Part, under supervision of an authorized representative of the Administrator.

\* (5) The owner or consignee shall have 45 days after notice is given by  
\* FSIS to the Director of Customs at the original port of entry to take the  
\* action required in subparagraph (2) of this paragraph for refused entry  
\* product. Extension beyond the 45-day period may be granted by the  
\* Administrator when extreme circumstances warrant it; e.g., a dock workers'  
\* strike or an unforeseeable vessel delay.

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(6) If the owner or consignee fails to take the required action within the time specified under subparagraph (5) of this paragraph, the Department will take such action as may be necessary to effectuate its order to have the product destroyed for human food purposes. The Department shall seek court costs and fees, storage, and proper expense in the appropriate legal forum.

(b) Upon the request of the Director of Customs at the port where a product is offered for clearance through the Customs, the consignee of the product shall, at his own expense, immediately return to the Director any product which has been delivered to consignee under § 327.7 and subsequently designated "U.S. refused entry" or found in any respect not to comply with the requirements in this part. All such product shall be returned in cars, trucks, or other means of conveyance, or in corded containers sealed with the official import meat seal of the Department.

(c) All charges for storage, cartage, and labor with respect to any product which was imported contrary to the Act shall be paid by the owner or consignee, and in default of such payment shall constitute a lien against such product and any other product thereafter imported by or for such owner or consignee.

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- \* 381.132 Labeling to be approved by the Administrator. \*
- 381.133 Requirement of formulas and analyses.
- \* 381.134 Generically approved labels. \*
- \* 381.135 [Reserved] \*
- 381.136 Affixing of official identification.
- 381.137 Evidence of labeling and devices approval.
- 381.138 Unauthorized use or disposition of approved labeling or devices.
- 381.139 Removal of official identifications.
- 381.140 Relabeling poultry products.
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- 381.189 Provisions inapplicable to specimens for laboratory examination, etc., or to naturally inedible articles.
- 381.190 Transactions in slaughtered poultry and other poultry products restricted; vehicle sanitation requirements.
- 381.191 Distribution of inspected products to small lot buyers.
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- 381.196 Eligibility of foreign countries for importation of poultry products into the United States.
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- 381.199 Inspection of imported poultry products.
- 381.200 Imported poultry products, retention in customs custody; delivery under bond; movement prior to inspection; sealing; handling; facilities and assistance.
- 381.201 Means of conveyance and equipment used in handling imported poultry products to be maintained in sanitary condition.
- 381.202 Poultry products offered for entry; reporting of findings to customs; handling of articles refused entry.
- 381.203 Imported products; charges for storage, cartage and labor with respect to products which are refused entry.
- 381.204 Marking of poultry products offered for entry.
- 381.205 Labeling of immediate containers of imported poultry products.



decision was correct. Review of such appeal determination, when requested, shall be made by the immediate superior of the employee of the Department making the appeal determination. The cost of any such appeal shall be borne by the appellant if the Administrator determines that the appeal is frivolous. The charges for such frivolous appeal shall be at the rate of \$9.28 per hour for the time required to make the appeal inspection. The poultry or poultry products involved in any appeal shall be identified by U.S. retained tags and segregated in a manner approved by the inspector pending completion of an appeal inspection: Provided further, That denial of a labeling application by the inspector-in-charge shall not constitute a basis for an appeal under this section.

Subpart G-Facilities for Inspection; Overtime and Holiday Service;  
Billing Establishments

§ 381.36 Facilities required.

(a) Inspector's Office. Office space, including, but not being limited to furnishings, light, heat, and janitor service, shall be provided rent free in the official establishment, for the use of Government personnel for official purposes. The room or space set apart for this purpose must meet the approval of the Inspection Service and be conveniently located, properly ventilated, and provided with lockers or file cabinets suitable for the protection and storage of supplies and with facilities suitable for inspectors to change clothing. At the discretion of the Administrator, small plants requiring the services of less than one full-time inspector need not furnish facilities for Program employees as prescribed in this section, where adequate facilities exist in a nearby convenient location. Each official establishment shall provide commercial laundry service for inspectors' outer work clothing, or disposable outer work garments designed for one-time use, or uniform rental service garments which are laundered by the rental service.

(b) Facilities for ante-mortem inspection. Batteries, coops, or other facilities in which live poultry is presented for ante-mortem inspection shall be of such arrangement and construction, and shall be so placed with sufficient light provided so that the inspector can clearly see the birds to the extent needed to carry out an adequate inspection.

(c) Facilities for modified traditional inspection. The following requirements for lines operating under the modified traditional inspection procedure are in addition to the normal requirements to obtain a grant of inspection. The requirements for modified traditional inspection in § 381.76(b) also apply.

(1) The following provisions shall apply to every inspection station:

(i) It shall consist of 4 feet of horizontal line space for each inspector and 4 feet for each inspector's helper.

(ii) The conveyor shall be level for the entire length of the inspection station.

(iii) A minimum of 150 footcandles of shadow-free lighting shall be available at the inspection surfaces of the bird to facilitate inspection, notwithstanding the requirement of § 381.52(b).

(iv) A trough complying with § 381.53(g)(4) of this Part shall extend beneath the conveyor at all places where processing operations are conducted from the point where the carcass is opened to the point where the viscera have been completely removed, provided, however, that in those cases in which outside inspection is conducted before the opening cut is performed, such a trough shall also be placed at the outside carcass inspection station.

(§ 381.36 continued)

(v) On-line handwashing facilities shall be provided for the inspector and for the inspector's helper.

(vi) Hangback racks shall be provided for the inspector's helpers.

(vii) Each inspection station shall be provided with receptacles for condemned carcasses and parts. Such receptacles shall conform to the requirements of § 381.53(m).

(viii) Each inspector's station shall have a platform which covers the entire floor area of the station and is adjustable so that it can be raised to the proper inspection position.

(2) The following provisions, in addition to the requirements in § 381.36(c)(1) above, also apply to the outside carcass inspection station:

(i) A glass, distortion-free mirror, at least 3 feet wide and 2 feet high shall be mounted so that it can be adjusted between 5 and 15 inches behind the shackles, tilt up and down, tilt from side to side, and be raised and lowered. The mirror shall be positioned in relation to the inspection platform so that the inspector can position himself opposite it from 8 to 12 inches from the downstream edge.

(ii) To steady the birds for inspection, a horizontal shackle guide bar shall be located 7 inches above the bottom of the shackle and approximately 1 inch toward the inspector from the vertical plane of the moving line, extending the full length of the inspection station.

(iii) The bottom of the shackle shall be at least 52 inches higher than the inspector's adjustable platform in its lowest position.

(3) The following provisions, in addition to the requirements in § 381.36(c)(1) above, also apply to the inside carcass/viscera inspection station:

(i) A guide bar to steady the shackle shall be provided. It shall run the entire length of the inside carcass/viscera inspection station and shall maintain the lower edge of the shackle above the trough or water rail and approximately 8 inches from the edge.

(ii) The line shall be equipped with selection devices so that each inspector has the birds he is to inspect presented to him for inspection 12 inches apart and physically isolated from other birds.

(iii) The bottom of the shackle shall be at least 48 inches higher than the inspector's adjustable platform in its lowest position.

#### § 381.37 Schedule of operations.

(a) No operations requiring inspection shall be conducted except under the supervision of an Inspection Service employee. All eviscerating of poultry and further processing shall be done with reasonable speed, considering the official establishment's facilities.

(b) A shift is a regularly scheduled operating period, exclusive of mealtime. One lunch period is the only official authorized interruption in the inspector's tour of duty once it begins. Lunch periods may be 30 minutes, 45 minutes, or in any case may not exceed one hour in duration. Once established, the lunch period must remain relatively constant as to time and duration. Lunch periods for inspectors shall not, except as provided herein, occur prior to 4 hours after the beginning of scheduled operations nor later



required under the regulations may be approved by the Administrator in specific cases and such modified labeling may be used for poultry products to be exported: Provided, (a) That the proposed labeling accords to the specifications of the foreign purchaser, (b) that it is not in conflict with the Act or the laws of the country to which it is intended for export, and (c) that the outside of the shipping container is labeled to show that it is intended for export; but if such product is sold or offered for sale in domestic commerce, all the requirements of the regulations shall apply.

§ 381.129 False or misleading labeling or containers.

(a) No poultry product subject to the Act shall have any false or misleading labeling or any container that is so made, formed, or filled as to be misleading. However, established trade names and other labeling and containers which are not false or misleading and which are approved by the Administrator in the regulations or in specific cases are permitted.

(b) No statement, word, picture, design, or device which is false or misleading in any particular or conveys any false impression or gives any false indication of origin, identity, or quality, shall appear on any label. For example:

(1) Official grade designations such as the letter grades A, B, and C may be used in labeling individual carcasses of poultry or containers of poultry products only if such articles have been graded by a licensed grader of the Federal or Federal-State poultry grading service and found to qualify for the indicated grade.

(2) Terms having geographical significance with reference to a particular locality may be used only when the product was produced in that locality.

(3) "Fresh frozen", "quick frozen", "frozen fresh", and terms of similar import apply only to ready-to-cook poultry processed in accordance with § 381.66(f)(1). Ready-to-cook poultry handled in any other manner and dressed poultry may be labeled "frozen" only if it is frozen in accordance with § 381.66(f)(2) under Department supervision and is in fact in a frozen state. "Individually quick frozen (Kind)" and terms of similar import are applicable only to poultry products that are frozen as stated on the label and whose component parts can be easily separated at time of packing.

(4) Poultry products labeled with a term quoted in any paragraph of § 381.170(b) shall comply with the specifications in the applicable paragraph. However, parts of poultry may be cut in any manner the processor desires as long as the labeling appropriately reflects the contents of the container of such poultry.

(5) The terms "All," "Pure," "100%," and terms of similar connotation shall not be used on labels for products to identify ingredient content, unless the product is prepared solely from a single ingredient.

(c) A calendar date may be shown on labeling when declared in accordance with the provisions of this paragraph:

(1) The calendar date shall express the month of the year and the day of the month for all products and also the year in the case of products hermetically sealed in metal or glass containers, dried or frozen products, or any other products that the Administrator finds should be labeled with the year because the distribution and marketing practices with respect to such products may cause a label without a year identification to be misleading.

(2) Immediately adjacent to the calendar date shall be a phrase explaining the meaning of such date in terms of "packing" date, "sell by" date, or "use before" date, with or without a further qualifying phrase, e.g., "For Maximum Freshness" or "For Best Quality", and such phrases shall be approved by the Administrator as prescribed in § 381.132.



§ 381.130 False or misleading labeling or containers; orders to withhold from use.

If the Administrator has reason to believe that any marking or other labeling or the size or form of any container in use or proposed for use with respect to any article subject to the Act is false or misleading in any particular, he may direct that the use of the article be withheld unless it is modified in such manner as the Administrator may prescribe so that it will not be false or misleading. If the person using or proposing to use the labeling or container does not accept the determination of the Administrator, he may request a hearing, but the use of the labeling or container shall, if the Administrator so directs, be withheld pending hearing and final determination by the Secretary in accordance with applicable rules of practice. Any such determination with respect to the matter by the Secretary shall be conclusive unless, within 30 days after the receipt of notice of such final determination, the person adversely affected thereby appeals to the U.S. Court of Appeals for the Circuit in which he has his principal place of business, or to the U.S. Court of Appeals for the District of Columbia Circuit. The provisions of section 204 of the Packers and Stockyards Act of 1921, as amended, shall be applicable to appeals taken under this section.

§ 381.131 Preparation of labeling or other devices bearing official inspection marks without advance approval prohibited; exceptions.

Except for the purposes of preparing and submitting a sample or samples of labeling or other devices bearing the official inspection legend or bearing any other official inspection mark, or any abbreviation or other simulation thereof, or of imprints prepared therefrom, to the Administrator for approval, no brand manufacturer, printer, or other person shall cast, print, lithograph, or otherwise make any such labeling or device or aid, abet, procure, or willfully cause the commission of any such act, without the written authority therefor of the Administrator. However, when any sample stencil or other device, or an imprint prepared therefrom, is approved by the Administrator for a particular applicant, additional supplies of such stencil or other device may be made by such applicant, for use in accordance with the regulations, without further approval by the Administrator.

\* § 381.132 Labeling to be approved by the Administrator. \*

\* (a) No labeling shall be used on any product leaving the establishment  
\* until it has been approved in its final form by the Administrator. For the  
\* convenience of the establishment, sketches or proofs of new labeling may be  
\* submitted in triplicate to the Standards and Labeling Division, Meat and  
\* Poultry Inspection Technical Services, Washington, D.C., for approval, and the  
\* preparation of final labeling deferred until such approval is obtained.  
\* "Sketch" labeling is a printer's proof or other copy which clearly shows all  
\* labeling material, size, location, and an indication of final color. All final  
\* labeling shall be submitted in triplicate to the Standards and Labeling  
\* Division for approval, except where such approval may be obtained from the  
\* inspector-in-charge as specified in this section or where generic approval is  
\* granted as specified in § 381.134 of this subchapter. Any establishment that  
\* wishes to submit any labeling to the Standards and Labeling Division, Meat and  
\* Poultry Inspection Technical Services, Washington, D.C., for approval may do  
\* so. \*

(b) Application may be made, consistent with the requirements of this section, for a temporary approval for the use of a label or other labeling that may otherwise be deemed deficient in some particular. Temporary approvals may be granted for a period not to exceed 180 calendar days. Such an approval may be granted if (1) the proposed labeling would not misrepresent the product; (2) use of the labeling would not present any potential health, safety, or dietary problems to the consumer; (3) denial of the request would create undue economic hardship; and (4) an unfair competitive advantage would not result from the granting of the temporary approval. Temporary approvals may not be extended unless the applicant demonstrates the new circumstances, meeting the above criteria, have developed since the original temporary approval was granted.

(c) Inspector-in-charge may approve labeling in certain cases.

(1) At the request of the official establishment, the inspector-in-charge may approve labeling, listed in subparagraph (3) of this section, which has not been submitted to the Standards and Labeling Division: Provided, That the labeling is so used as not to be false or misleading, and that all approvals are issued in writing in response to formal applications, and that copies of the approved applications are forwarded by the inspector-in-charge for filing and possible audit to the Standards and Labeling Division, Meat and Poultry Inspection Technical Services, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.

(2) Denial of a labeling application by the inspector-in-charge precludes use of the labeling unless and until authorization is obtained under paragraph (a) of this section.

(3) The inspector-in-charge may approve:

(i) Final labeling of labeling already approved in sketch or proof form by the Standards and Labeling Division and the final labeling is prepared without modification or with only minor modification as described in paragraph (c)(3)(iii) of this section or as described in §381.134 of this subpart;

(ii) Labeling for single ingredient products (such as chicken or turkey thighs) which do not contain quality claims (such as "blue ribbon" or "choice"), negative claims (such as "no sugar added"), geographical claims, nutritional claims, guarantees, or foreign language;

(iii) Any label or other labeling which has already been approved but which contains one or more minor modifications, as described below: Provided, That in the opinion of the inspector-in-charge, all mandatory information remains sufficiently prominent and the labeling as modified is so used as not to be false or misleading;

(A) Brand name changes: Provided, That there are no design changes, the brand name does not use a term that connotes quality or other product characteristics, the brand name has no geographic significance, and the brand name does not affect the name of the product;

(B) The deletion of the word "new" on new product labeling;

(C) The addition, deletion, or amendment of handling instructions: Provided, That the change is consistent with § 381.125 of this subchapter; or

(D) Changes reflecting a change in the quantity of an ingredient shown in the formula without a change in the order of predominance shown on the label: Provided, That the change in quantity of ingredients complies with any minimum or maximum limits for the use of such ingredients prescribed in § 381.147;



(E) Changes in the color of the labeling: Provided, That the inspector-in-charge is satisfied that sufficient contrast and legibility remain;

(F) The addition, deletion, or substitution of the official USDA grade shield;

(G) A change in the product vignette: Provided, That the change does not affect mandatory labeling information.

(iv) Labeling for containers of poultry products sold under contract specifications to Federal governmental agencies when such product is not offered for sale to the general public: Provided, That the contract specification include specific requirements with respect to labeling, and are made available to the inspector-in-charge;

(v) Labels for shipping containers which contain fully labeled immediate containers. Such labels shall comply with §381.127;

(vi) Labeling for products of poultry not intended for human food if they comply with §381.152(c), and labels for poultry heads and feet for export for processing as human food if they comply with §381.190(b);

(vii) Poultry inspection legends, if they comply with Subpart M of this part; and

(viii) Inserts, tags, liners, pasters, and like devices containing printed or graphic matter and for use on, or to be placed within, containers, and coverings of product provided such devices contain no reference to product and bear no misleading feature.

#### § 381.133 Requirement of formulas and analyses.

(a) Copies of each label submitted for approval, shall when the Administrator requires in any specific case, be accompanied by a statement showing, by their common or usual names, the kinds and percentages of the ingredients comprising the poultry product and by a statement indicating the method or preparation of the product with respect to which the label is to be used. Approximate percentages may be given in cases where the percentages of ingredients may vary from time to time, if the limits of variation are stated.

(b) When labels for poultry products bear a chemical analysis, such products must be analyzed on a lot basis by an impartial laboratory to determine whether the products conform to the analysis shown. Such laboratory data shall be made available to the inspector in charge. Any protein percentage shown shall be a minimum and any fat, carbohydrate or caloric content, shall be a maximum. A lot shall consist of no more than one day's production. Laboratories operated by the processor may be used when such laboratory has been approved by the Chemistry Staff, Scientific and Technical Services. The inspector in charge shall, as he deems necessary, submit samples of poultry products to the Chemistry Staff for analysis.

#### § 381.134 Generically approved labeling.

(a) Labeling which is generically approved under paragraph (b) of this section is approved for use without additional authorization, provided the labeling shows all mandatory information in a sufficiently prominent manner and is not otherwise false or misleading in any particular. Any determination by the inspector-in-charge that labeling being used in accordance with paragraph (b) of this section is false or misleading or that labeling alleged by an establishment to be approved under paragraph (b) of this section which the inspector-in-charge determines is not so approved, shall preclude the use of the labeling and said determination shall remain in effect unless and until an alternative decision is made by the Standards and Labeling Division. A



- \* copy of any labeling to be used in accordance with paragraph (b) of this  
\* section shall be supplied to the inspector-in-charge prior to its use.
- \* (b) Labeling which has previously been approved but which contains the  
\* following modifications is generically approved and may be used in conformity  
\* with the requirements of paragraph (a) of this section:
- \* (1) All features of the label are proportionately enlarged or reduced:  
\* Provided, That all minimum size requirements specified in applicable  
\* regulations are met and the labeling is legible;
- \* (2) There is substitution of such abbreviations as "lb." for "pound," or  
\* "oz." for "ounce," or the word "pound" or "ounce" is substituted for the  
\* abbreviation;
- \* (3) A master or stock label has been approved from which the name and  
\* address of the distributor are omitted and such name and address are applied  
\* before being used (in such case, the words "prepared for" or similar statement  
\* must be shown together with the blank space reserved for the insertion of the  
\* name and address when such labels are offered for approval);
- \* (4) During holiday seasons, wrappers or other covers bearing floral or  
\* foliage designs or illustrations of rabbits, chicks, fireworks, or other  
\* emblematic holiday designs are used with approved labeling (the use of such  
\* design will not make necessary the application of labeling not otherwise  
\* required);
- \* (5) There is a change in the language or the arrangement of directions  
\* pertaining to the opening of containers or the serving of the product;
- \* (6) The addition, deletion, or amendment of a coupon, a cents-off  
\* statement, cooking instructions, packer product code information, or UPC  
\* product code information;
- \* (7) Any change in the name or address of the packer, manufacturer, or  
\* distributor that appears in the signature line;
- \* (8) Any change in the net weight: Provided, That the size of the net  
\* weight statement complies with § 381.121 of this subchapter;
- \* (9) The addition, deletion, or amendment of recipe suggestions for the  
\* product;
- \* (10) Any changes in punctuation;
- \* (11) Newly assigned or revised establishment numbers for a particular  
\* establishment for which use of the labeling has been approved by the Standards  
\* and Labeling Division or the inspector-in-charge assigned to that  
\* establishment;
- \* (12) The addition or deletion of open date information; or
- \* (13) A change in the type of packaging material on which the label is  
\* printed.

§ 381.135 [Reserved].

§ 381.136 Affixing of official identification.

(a) No official inspection legend or any abbreviation or other simulation thereof may be affixed to or placed on or caused to be affixed to or placed on any poultry product or container thereof, except by an inspector or under the supervision of an inspector or other person authorized by the Administrator, and no container bearing any such legend shall be filled except under such supervision.

(b) No official inspection legend shall be used on any poultry product or other article which does not qualify for such mark under the regulations.

§ 381.137 Evidence of labeling and devices approval.

No inspector shall authorize the use of any labeling or device bearing any official inspection legend unless he has on file evidence that such labeling or device has been approved in accordance with the provisions of this subpart.

§ 381.138 Unauthorized use or disposition of approved labeling or devices.

(a) Labeling and devices approved for use pursuant to § 381.115 shall be used only for the purpose for which approved, and shall not be disposed of from the official establishment for which approved except with written approval of the Administrator. Any unauthorized use or disposition of approved labeling or devices bearing official inspection marks is prohibited and may result in cancellation of the approval.

(b) Labeling and containers bearing any official inspection marks, with or without the official establishment number, may be transported from one official establishment to any other official establishment, only if such shipments are made with the prior authorization of the inspector in charge at point of origin, who will notify the inspector in charge at destination concerning the date of shipment, quantity, and type of labeling material



by telegraph to the Administrator, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.

(g) The consignee, or his agent, shall furnish such facilities and shall provide such assistance for handling and marking poultry products offered for entry as the inspector may require.

§ 381.201 Means of conveyance and equipment used in handling imported poultry products to be maintained in sanitary condition.

Compartments of steamships, railroad cars, and other means of conveyance transporting any poultry product to the United States, and all chutes, platforms, racks, tables, tools, utensils, and all other devices used in moving and handling any poultry product offered for entry into the United States, shall be maintained in a sanitary condition.

§ 381.202 Poultry products offered for entry; reporting of findings to Customs; handling of articles refused entry.

(a)(1) Program inspectors shall report their findings as to any product which has been inspected in accordance with this Part, to the Director of Customs at the original port of entry.

(2) When product has been identified as "U.S. refused entry," the inspector shall request the Director of Customs to refuse admission to such product and to direct that it be exported by the owner or consignee within the time specified in this section, unless the owner or consignee, within the specified time, causes it to be destroyed by disposing of it under the supervision of a Program employee so that the product can no longer be used as human food, or by converting it to pet food uses, if permitted by the Food and Drug Administration. The owner or consignee of the refused entry product shall not transfer legal title to such product, except to a foreign consignee for direct and immediate exportation or to an end user, e.g., an animal food manufacturer or a renderer, for destruction for human food purposes.

"Refused entry" product must be delivered to and used by the manufacturer or renderer within the 45-day time limit. Even if such title is illegally transferred, the subsequent purchaser will still be required to export the product or have it destroyed as specified in the notice under paragraph (a)(4) of this section.

(3) No lot of product which has been refused entry may be subdivided during disposition pursuant to subparagraph (2) of this paragraph, except that removal and destruction of any damaged or otherwise unsound product for a lot destined for reexportation is permitted under supervision of USDA prior to exportation. Additionally, such refused entry lot may not be shipped for export from any port other than that through which the product came into the United States without the expressed consent of the Administrator, based on full information concerning the product's disposition, including the name of the vessel and the date of export. For the purposes of this paragraph, the term "lot" shall refer to that product identified on MP Form 410 in the original request for inspection for importation pursuant to § 381.198.



(§ 381.202(a) continued)

(4) The owner or consignee shall have 45 days after notice is given by FSIS to the Director of Customs at the original port of entry to take the action required in subparagraph (2) of this paragraph for refused entry product. Extension beyond the 45-day period may be granted by the Administrator when extreme circumstances warrant it; e.g., a dock workers' strike or an unforeseeable vessel delay.

(5) If the owner or consignee fails to take the required action within the time specified under subparagraph (4) of this paragraph, the Department will take such actions as may be necessary to effectuate its order to have the product destroyed for human food purposes. The Department shall seek court costs and fees, storage, and proper expenses in the appropriate forum.

(b) Consignees shall, at their own expense, return immediately, to the collector of customs, in means of conveyance or containers sealed with the official seal of the Department of Agriculture, any product received by them under this subpart which is marked or designated "U.S. Refused Entry," or which in any respect does not comply with this subpart.

(c) Except as provided in § 381.200 (a) or (b), no person shall remove or cause to be removed from any place designated as the place of inspection, any poultry product which the regulations in this subpart require to be marked in any way, unless the same has been clearly and legibly marked in compliance with this subpart.

§ 381.203 Imported products; charges for storage, cartage and labor with respect to products which are refused entry.

All charges for storage, cartage, and labor with respect to any imported product which is refused entry pursuant to the regulations shall be paid by the owner or consignee, and, in default of such payment, shall constitute a lien against any other products imported thereafter by or for such owner or consignee.

§ 381.204 Marking of poultry products offered for entry.

Poultry products which upon inspection are found to be acceptable for entry into the United States shall be marked with the official inspection legend shown in § 381.102. Such inspection legend shall be placed upon such products only after completion of official import inspection and product acceptance. Poultry products which are inspected and rejected shall be marked "U.S. Refused Entry" as shown in § 381.102. Such marks shall be applied to the shipping containers.

§ 381.205 Labeling of immediate containers of imported poultry products.

(a) Immediate containers of poultry products imported into the United States shall bear a label, printed in English showing in accordance with Subpart N of this part all information required by that section (except that the inspection mark and establishment number assigned by the foreign poultry inspection system and certified to the Inspection Service shall be shown

UNITED STATES DEPARTMENT OF AGRICULTURE  
Food Safety and Inspection Service  
Meat and Poultry Inspection Operations  
Washington, DC 20250

MPI BULLETIN 83-19-A  
3-31-83

INFORMATION FOR: MPI Employees and Interested Parties

CHECKLIST OF MPI BULLETINS

This checklist includes active bulletins published on or before March 31, 1983, and obsolete bulletins canceled November 30, 1982, through March 31, 1983. Bulletins not appearing on this list (except those published after March 31, 1983) are obsolete and should be removed from active files.

NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
11 6/23/72	Plant Operating Schedules Working Conditions, Poultry Plants	FO/A S-12, S-13, ES-14, S-15, ES-16, ES-16, ES-16-1, ES-16-2, S-17, S-18 (Poultry Plants)
211 2/20/73	New Weight Compliance	PLS/G Q
263 4/6/73	Waste Disposal Permit	FO/B P,Q,U-2
367 8/1/73	Meat Trimmings	PLS/H Q,P,T,U U-2
388 8/10/73	Meat Trimmings	PLS/H Q,P,T,U
392 8/10/73	Cured Meat Product Labeling	PLS/F Q,P,T, U-U-2

DISTRIBUTION:  
Issuances

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GENERAL

OPI: REGULATIONS  
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NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
418 8/31/73	Labeling Standards for Certain Cooked Sausages	PLS/F Q,P,T,U-U-2
456 10/19/73	Warm Cut-up and Deboning of Poultry	ISR/D Q
553 1/2/74	Extension of Time for Cured Meat Product Labeling	PLS/F Q,P,T,U-U-2
563 1/2/74	Labeling Frozen Dinners	PLS/F Q,P,T,U-U-2
586 1/24/74	Certified Pork--Trichinae Control by Refrigeration	ISR/G Q,P,T,U-U-2
611 2/14/74	Exports of Horsemeat to the United Kingdom	FPS/J P,Q,T,U-U-1
616 2/22/74	MPI Bulletin 367	IC/H Q,P,T,U-U-2
619 2/25/74	MPI Directive 918.1, Poultry Carcass Inspection Program	ISR/C Q
629 3/5/74	Sorbitol in Cooked Sausages	PLS/G Q,P,T,U-U-2
648 3/20/74	Sampling Method for Establish- ment Not Using the Online Plan for Ready-to-Cook Young Chickens	ISR/C Q,P,T,U-U-2
650 3/19/74	Labeling Meat and Poultry Products with Nonmandatory Features at Locations Other than Official Establishments	PLS/F Q,P,T,U-U-2
670 4/12/74	Operations, Procedures and Equipment	PFE/B Q,P,T,A,I,J, K,L,M,N,O
742 6/21/74	Procedures for Controlling Temperatures of Smoking and/or Drying Rooms in Plants Processing Country Cured Pork Products	ISR/G Q,T,U-U-2



NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
784 8/5/74	Poultry Carcass Inspection Program--Mature Chickens	ISR/C All MPI Codes
800 9/4/74	Procedures for Controlling Temperatures of Smoking and/or Drying Rooms in Plants Proc- essing Dry-Cured Pork Products	ISR/G Q,P,T,U,U-U-2
809 9/10/74	Perishable, Heat Processed Canned Meat Products	PLS/G Q,P,S,U-U-2
75-3 1/2/75	Control of Canning Oper- ations Conducted at Official Establishments	ISR/G Q,P,S,T,U-U-2
75-4 1/2/75	Flexible or Semirigid Retortable Packages	ISR/PLS/F P,Q,S,T,U-U-2
75-56 3/21/75	Poultry Carcass Inspection Program--Turkeys	ISR/C A-O P,Q,S,T,U-U-2
75-105 7/15/75	Asbestos Filters	PFE/B A-O,P,Q,S,U-U-2
76-6 1/7/76	Items Used with Meat or Poultry Products that are Unapproved or Approved but Unacceptable	ISR/A A-O,P,Q,S,U
76-29 2/20/76	Canning Operations and Critical Control Factors	ISR/G A-O,P,Q,S,T,U,U-2
76-123 8/3/76	MPI-APHIS Management and Communication System Coordination	WSDS/A A-O,Q
76-145 9/8/76	Classification of Religious (Buddhist) Requirement	ISR/A A-O,P,Q,S,U,U-2
76-179 11/17/76	Inspection Requirements for Certain Uncured Beef Products	ISR/G A-O,P,Q,S,T,U,U-2

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77-19 2/9/77	Water Reuse	SDS/B A-O,P,Q,S,U
77-34 3/16/77	Chemical Disinfection in Lieu of 180° F. Water	SDS/B (Issuances)
77-65 5/13/77	Thirty-Thirty Test for Percent Pump	SDS/G A-O,P,Q,S,U,U-2
77-66 5/17/77	Energy	PFE/A (Issuances)
77-71 5/24/77	Random Sampling Requirements for Residue Monitoring	SS/K A-O,P,Q,S
77-76 6/8/77	Cheesefurter Samples for Added Water Compliance	SS/K A-O,P,Q,S
77-91 6/29/77	Minimum Count	TS/G A-O,P,Q,S,U
77-92 7/6/77	The Implementation of the National Interim Primary Drinking Water Regulations and Their Effect on the Meat and Poultry Inspection Program	PFE/B A-O,P,Q,S,U,U-2
77-114 8/26/77	Residue Sampling Requirements	SS/K A-O,P,Q,S,U-2
77-129 11/11/77	Water Conservation and Sanitation	SDS/B (Issuances)
78-16 2/7/78	MPI Directives Checklist	IC/A M90,M07-M12,M50
78-32 3/14/78	Grade Specifications for Product Purchased Under Government Contract	FSR/F M90,M09-M12, M93-M95,M50
78-35 3/16/78	Establishment Numbers	WSDS/A M90,M09,M10

NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
78-40 3/28/78	Disposition of Contaminated Poultry Carcasses	ISR/C M90,M09-M12,M25 M29,M93
78-48 4/19/78	Sequenced Inspection	ISR/C M90,M09-M12,M25,M29
78-62	Bacon Sampling Program	MPI/DA/G M90,M09-M12,M22, M28,M32,M50
78-63 6/6/78	Implementing Bacon Regulations	PLS/G M90,M09-M12,M22,M28 M32,M50
78-72 7/14/78	Label Approval for Product Intended for Export	PLS/F M90,M09-M12,M94
78-74 7/14/78	Implementation of the Bacon Regulations and Sampling Programs	TS/D/G M90,M09-M12,M22,M28, M32,M50
78-84 8/8/78	Alerting Food and Drug Administration of Repeat Violators	SS/K M90,M09-M12,M50
78-85	Bacon Sampling Requirements-- Monitoring and Confirmation	MPI/DA/G M90,M09-M12,M22,M28 M32,M50,M04
78-86 8/8/78	Bacon Sampling Requirements-- Retention Phase	MPI/DA/G M90,M09-M12,M22,M28 M32,M50,M04
78-87 8/10/78	Inspection of Contract Specification Program	FO/G M90,M09-M12,M94,M95 M50
78-95 9/7/78	Reporting Swine Sulfonamide Violations	FO/K M90,M09-M10



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78-105 10/16/78	Stork Continuous Type Retorts	PFE/B M90,M09-M12,M94,M50
78-107 10/19/78	Labeling Poultry Breasts	FO/F M90,M09-M12,M15,M17
78-110 10/26/78	Labeling of Proprietary Mixtures	PLS/F M90,M09-M12,M27,M28, M50
78-111 10/26/78	Reinspection of Poultry Necks and Giblets	AM&PMI/C M90,M09-M12,M25
78-122 11/22/78	Performance Awards Program for Veterinary Medical Officers and Food Inspectors	MFS/A M90,M09-M12
78-128 11/27/78	Export of Equine Meat	FPS/J M90,M09-M12,M25,M27
78-129 12/1/78	Cooked Beef from Argentina	FPS/J M90,M09-M11,M14,M04
78-133 12/5/78	Conditions of Use of Accepted Equipment	PFE/B M90,M09-M12,M94,M95, M50
79-2 1/8/79	Silicone Sealants and Adhesives	SCI/B M90,M09-M12,M94,M50
79-31 4/12/79	Post-Mortem Inspection, Young Chickens	TS/C M90,M09-M12
79-33 4/30/79	Boneless Meat Reinspection of Reconditioned Lots	PPIS/G M90,M09-M12,M18,M28 M50

NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
79-40 5/4/79	Modified Traditional Inspection	TS-API/C M90,M09-M12,M92,M94
79-42 5/7/79	Poultry Carcass Inspection Program-Ducks	TS-API/C M90,M09-M12,M50,M94
79-45 5/10/79	Abnormal Cans and Process Deviations	PPIS/K M90,M09-M12,M15,M18, M94
79-51 5/10/79	Dissemination of Laboratory Results	FC/A M90,M92
79-63 6/13/79	FSQS Form 6200-1	SCI/I M90,M09-M12,M04
79-65 6/19/79	Spray-on Polyurethane	PFE/B M90,M09-M12,M94,M95, M50
79-68 6/21/79	Use of Iodine in Processing Water	FESS/B M90,M09-M12,M94,M50
79-69 6/29/79	Approval of Partial Quality Control Programs	PPIS/G M90,M09-M12,M94
79-72 7/11/79	Carcass Reinspection--Turkey	SISP-TS/C M90,M09-M12,M25
79-75 7/23/79	Protection of Potable Water Supply on Official Premises	FESS/B M90-M09-M12,M94
79-83 8/3/79	Swab Test on Premises	SCI/K M90,M09-M12,M94,M04

NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
79-85 8/8/79	Inspection of Imported Lamb and Mutton Carcasses	PPIS/J M90-M09-M11,M14,M04
79-87 8/14/79	Poultry Parts with Abdominal Muscle	FPS/J M90,M10,M11,M14,M04
79-91 8/23/79	Utilization of Energy	FESS/B M90,M09-M12,M94
79-99 9/26/79	Mailing to Residue Samples	DA-MPI/K M90,M09-M12,M25,M26, M04
79-105 10/2/79	Use of Plastic Strip Doors	FESS/B M90,M09-M12,M93-M95, M50
79-111 11/8/79	The Reuse of Brine on Product in Impervious Containers	FESD/G M90,M09-M12,M28
79-113 11/19/79	Export Shipments to Singapore Transiting Hong Kong	FPS/J M90,M09-M12,M94
79-115 11/28/79	Testing of Canadian Pork for Sulfonamide Residues	FPS/J M90,M09-M11,M14,M04
80-1 1/22/80	Correction to MPI Bulletin 77-114	RES/K M90,M09-M12,M50
80-4 1/29/80	Sampling Plan for Turkey Carcasses with Necks	TS/SISP/C M90,M09-M12,M25
80-5 1/29/80	Export of Poultry to U.S. Forces in West Germany	FPS/J M90,M09-M12,M25,M27
80-10 2/25/80	Use of Additional Unidentified Microbial Inhibitors Info. from Laboratories	FO/K M90,M09-M12,M04



NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
80-15 3/13/80	Change in Residue Records Sent to Residue Evaluation and Surveillance Division, Science	FO/K M90,M09-M12,M04
80-18 3/18/80	Treatment of Meat with Chlorinated Water	FESD/B M90,M09-M12,M94,M50
80-20 3/21/80	Export of High-Quality Beef to the European Economic Community (EEC)	FPS/FO/J M90,M09-M12,M26,M28
80-26 4/29/80	Export of High-Quality Beef to the European Economic Community (EEC)	FPS/FO/J M90,M09-M12,M26,M28
80-27 5/5/80	Diagnostic Pathology Laboratories	SCI/K M90,M09-M12,M04
80-31 6/18/80	Guidelines for the Disposition of Gall-Contaminated Giblets	TS/C M90,M09-M12,M15,M94
80-32 6/18/80	Use of Bovine Tongues to Remove Loose Hair from Carcasses	D M90,M09-M12,M16,M26
80-38 7/15/80	Reduction of Injuries	SCI/K M90,M10-M12,M50
80-40 8/5/80	Clarification of MPI Bulletin 80-1	SCI/K M90,M09-M12,M50
80-46 9/3/80	Preparation of Companion Samples for Chemical Analyses	SCI/K M90,M09-M12,M04
80-48 9/19/80	Submission of Weekly MP Forms 403 and 404	IEDM/I M90,M09-M12,M16,M18, M20,M22,M28,M31,M32
80-53 10/24/80	Export of Fresh Beef to Australia	FPD/J M90,M09-M12,M26,M28

NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
80-59 11/12/80	STOP Reporting Problems	SCI/K M90,M09-M12,M04
80-67 12/5/80	January 1, 1981, Changeover Date for MPI Form 404 Quarterly Reporting	IEDM/I M90,M09-M12,M28
80-68 12/12/80	Livestock Slaughter Data	FO/I M90,M09-M12,M21,M26
81-1 1/2/81	Import Certification	FPD/J M90,M09-M12,M14
81-6 1/8/81	Handwashing Facilities at Outside Inspection Stations	SISP/TS/C M90,M09-M12,M25,M29
81-9 2/11/81	Humidify STOP Incubators	SCI/K M90,M09-M12
81-12 2/20/81	Export Certificates for DOD Products	ECS/J M90,M09-M12,M26,M28
81-14 3/30/81	Submission of Samples for Biological Residue Analyses	SCI/K M90,M09-M12,M04
81-19 5/11/81	Export Certificates for Military Supply depots in U.S.	ECS/J M90,M09-M12,M94
81-25 6/5/81	Removal of Mature Chicken Heads Before Post-Mortem Inspection	SISP/TS/C M90,M09-M12,M25,M27
81-27 6/22/81	Approval of Partial Plant Quality Control Programs	PPID/G M90,M09-M12,M94
81-35 8/6/81	Slaughter Dates on Product for Export	ECS/J M90,M09-M12,M94

NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
81-36 8/11/81	MPI Data Center Mailing Address	IEDM/A M90,M09-M12
81-37 8/20/81	Export of Poultry Products to the Netherlands	ECS/J M90,M09-M12,M25,M27
81-38 8/27/81	Equipment & Procedure Requirements for Processing Gizzards	SISP/C M90,M09-M12,M94
81-40 8/31/81	Meat Branding Ink	SCI/F M90,M09-M12,M94
81-41 8/31/81	Label Declaration for FD&C Yellow No. 5	SLD/F M90,M09-M12,M94
81-46 9/23/81	Export of Fresh/Frozen Meat and Meat Byproducts to the Netherlands	FPD/ECS/J M90,M09-M12,M26,M28
81-47 9/30/81	Water Conservation - Poultry Chilling	MPIO/D M90,M09-M12,M25
81-48 10/5/81	Sources of Water for Reuse in washing and/or Rinsing of Live- stock Pens	MPITS/FESD/B M90,M09-M12,M94
81-49 10/5/81	Nine Digit Zip Code	MPITS/SLD/F M90,M09-M12,M94
81-50 10/5/81	Delivery/Purchase Order Numbers on Export Certificates for Military	FPD/ECS/J M90,M09-M12,M94
81-51 10/23/81	Export of Partially Defatted Beef Fatty Tissue to Japan	MPIO/ECS/J M90,M09-M12,M94
81-53 11/16/81	Application for Approval of Labeling	MPITS/SLD/F M90,M09-M12,M94



NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
81-54 11/19/81	Combinations of Ground Beef or Hamburger and Soy Protein Products	MPITS/SLD/F M90,M09-M12,M26,M28
81-56 11/27/81	Export of Rendered Animal Fats and Tallow to Australia	MPIO/ECS/J M90,M09-M12,M94
81-57 12/15/81	Export of Meat and Poultry Product to South-West Africa/Namibia	MPIO/ECS/J M90,M09-M12,M94
81-58 12/18/81	Intensity of Inspectional Coverage	MPIO/ADA M90,M09-M12,M94
82-1 1/13/82	Cooked and Roast Beef	PPID/G M90,M09-M12,M28,M32, M50
82-2 1/20/82	Quarterly Submission of MP 404	IEDM/I M90,M09-M12,M28
82-3 1/20/82	Export of Chilled Vacuum Packed Meat of Ruminants to French Polynesia	ECS/J M90,M09-M12,M26,M28
82-5 2/10/82	Export of Casings to Chile	ECS/J M90,M09-M12,M94
82-9 2/26/82	Export of Ducks to Singapore	ECS/J M90,M09-M12,M25,M27
82-11 3/2/82	Accredited Laboratories for the TEA Nitrosamine Analysis	SCI/K M90,M09-M12,M94,M04
82-14 3/30/82	Control of U.S. "Refused Entry" Meat and Poultry Products	MPIO/J M90,M09-M12,M14,M94
82-19 4/20/82	Plants Eligible to Export Deboned or Cut-up Horsemeat to France	ECS/J M90,M09-M12,M26,M28

NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
82-20 4/20/82	Reimbursable Services Reference Guide	MPIP/PMSS/A M90,M09-M12
82-21 4/28/82	Trichinae Treatment	PPID/G M90
82-22 4/28/82	Inhumane Handling of Livestock	SISP/D M90,M09-M12,M16,M50
82-23 4/28/82	Inspection of STOP Plates	MPI/RO/K M90,M09-M12,M26
82-25 5/5/82	Meat Plants Eligible to Export to Italy	ECS/J M90,M09-M12,M26,M28
82-26 5/11/82	Number of Trimmers Required at the MTI Outside Inspection Station	SISP/K M90,M09-M12,M15,M94
82-27 5/17/82	Partial Quality Control Programs for the Chilling of Poultry	SISP/G M90,M09-M12,M25,M27
82-28 5/13/82	Interim Sodium Content Verification Policy	MPITS/DA/F M90,M09-M12,M94
82-32 6/7/82	Inspectors in Charge and Management of Horsemeat Plants	IP/ECS/J M90,M09-M12,M26
82-33 6/8/82	Raw Boneless Poultry Containing Solutions	SLD/MPITS/F M90,M09-M12,M25,M27
82-36 7/2/82	Revised Inspection Procedures for Export of Frozen Tongues, Hearts and Meat Byproducts to Belgium	IP/ECS/J M90,M09-M12,M26,M28
82-39 8/2/82	Procedures for Handling Certificate Errors	IP/FPD/J M90,M09,M10,M11,M14

NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
82-40 8/6/82	New Export Certificates - Implemen- tation October 1, 1982	IP/ECS/J M90,M15-M18,M92,M93, M94,M95
82-41 8/9/82	Approval of Partial Plant Quality Control	MPITS/PPID/G M90,M09-M12,M94
82-42 8/26/82	Export of Horsemeat to Austria	IP/ECS/J M90,M09-M12,M26,M28
82-45 8/13/82	Trichinae Treatment	MPITS/PPID/G M90,M09-M12,M26,M28
82-47 9/2/82	Elimination of Pretest and Certify Procedures for Residue Violations in Imported Products	FPD/J M90,M09-M12,M14,M94
82-48 9/12/82	Updated Listing of Organizational Codes for Areas and Circuits	PMSS/I M90,M09-M12,M04
82-49 9/17/82	Labeling Meat Quality and Yield Grade of Beef	MPIO/F M90,M09-M13,M26,M28
82-51 9/28/82	Poultry Plants Eligible to Export to the Federal Republic of Germany (FRG)	IP/ECD/J M90,M09-M12,M25,M27
82-53 11/8/82	Cut-up Poultry Packed in Nonperforated Containers	MPITS/SISPD M90,M09-M12,M25
82-54 11/8/82	Laboratories for Species Determina- tion of Boneless Meat	SCI/K M90,M09-M12,M94,M50, M04
82-57 11/12/82	Submission of Food Chemistry Samples from the States of IL, IN, CT, NY, and RI	SCI/K M90,M09-M12,M04
82-58 11/18/82	Labeling of Proprietary Mixtures	MPITS/SLD/F M90,M09-M12,M27,M28
82-59 11/24/82	Moisture/Protein Ratio for Imported Canned Corned Beef and Canned Mutton	MPITS/PPID/J M90,M09-M12,M14,M94



NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
82-60 12/2/82	Clarification of Guidelines for Bahrain, Kuwait, Oman, and Qatar	IP/ECD/J M90,M09-M12,M94
82-61 12/2/82	72-Hour Limit for Import Inspection Assignments	IP/ECD/J M90,M09-M12,M26,M28
82-62 12/7/82	Labeling Meat Yield and Yield Grade of Beef	MPIO/F M90,M09-M13,M28
82-63 12/15/82	Voided MP Form 130 - Numbers 295001- 296-25	PMSS/I M90,M09-M12
82-65 12/22/82	Meat Plants Eligible to Export to West Germany (FRG)	IP/ECD/J M90,M09-M12,M26,M28
82-67 12/22/82	Ground Beef Chunk and Ground Beef Round	MPITS/SLD/F M90,M09-M12,M26,M28
82-68 12/29/82	Implementation of the Revised MP Form 11	PMSS/I M90,M09-M12,M04
83-1 1/4/83	United Kingdom and the Netherlands Require an Additional Certificate	IP/ECD/J M90,M09-M12,M26,M28
83-2 1/4/83	Export of Special Cut-up Beef to the Netherlands	IP/ECD/J M90,M09-M12,M26,M28
83-3 1/4/83	Submission of Surveillance Samples for Biological Residue Analyses	SCI/K M90,M09-M12,M21
83-5 1/10/83	Export of Poultry Feet to Singapore (Revised)	IP/ECD/J M90,M09-M12,M25,M27
83-6 1/14/83	Change of laboratory Director for Midwestern Laboratory	SCI/K M90,M09-M12,M04
83-7 1/27/83	"Pseudorabies-Trichinosis Survey; Sample Collection Requirements"	MPIO/K M90,M09-M12,M20,M26

NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
83-8 1/24/83	Preoperative Sanitation in Slaughter Departments-- Voluntary QC	MPITS/FESD/B M90,M09-M12,M94
83-9 2/10/83	Japan Requires Use of Updated Export Document	IP/ECD/J M90,M09-M12,M26,M28
83-10 2/11/83	Canadian Style Bacon	MPITS/SLD/H M90,M09-M12,M26,M28
83-11 2/22/83	Correction to Part 27	MPIO/J M90,M09-M12,M14,M94
83-12 2/22/83	Correction to MPI Bulletin 83-5	IP/ECD/J M90,M09-M12,M25,M27
83-13 3/2/83	Preoperational Sanitation Inspec- tion in Poultry Slaughter Plants	MPIO/D M90,M09-M12,M25
83-14 3/3/83	Monitoring Chlorine Concentra- tions Used in Official Estab- lishments	MPITS/FESD/B M90,M09-M12,M94
83-15 3/3/83	Automatic Poultry Eviscerators	MPITS/FESD/B M90,M09-M12,M25
83-16 3/3/83	Reuse of Water or Brine Cooling Solutions on Product Following a Heat Treatment	MPITS/FESD/G M90,M09-M12,M94
83-17 3/8/83	Poultry Plants Eligible to Export to United Kingdom (U.K.)	IP/ECD/J M90,M09-M12,M25,M27
83-18 3/8/83	Meat Plants Eligible to Export Further Processed Meat Products to the United Kingdom (U.K.)	IP/ECD/J M90,M09-M12,M26,M28
83-19 3/21/83	Accredited Laboratories for PCB Analysis	SCI/K M90,M09-M12,M94,M50 M04

BULLETINS DELETED

<u>Number</u>	<u>Category</u>
75-99	F
76-60	F
77-18	F
80-22	F
81-29	J
82-13	J
82-35	K
82-46	J
82-50	K
82-52	J
82-56	J
82-63-A	A
82-64	C
82-66	J
83-4	K

  
Paul Ragan, Director  
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